

**Electrolux**

**how to use your  
RF78  
refrigerator**

***A Lux model***

## PLEASE HELP

IF THIS APPLIANCE IS REPLACING AN OLD REFRIGERATOR OR FREEZER WHICH IS GOING TO BE SCRAPPED, WE ASK YOUR ASSISTANCE IN PREVENTING CHILDREN FROM BECOMING TRAPPED INSIDE THE OLD MODEL BY ENSURING THAT ITS DOOR OR LID IS REMOVED BEFORE DISPOSAL.

## INSTALLATION

After unpacking your refrigerator, the interior, shelves and other loose accessories should be washed as described later under 'Cleaning'.

The refrigerator must be stood on a firm, level floor and should be level in both directions. Level adjusting screws are provided in the front feet. The adjusting screws can be transferred to the rear feet, if necessary.

For correct functioning of the cooling system, air must circulate freely over the condenser at the back. To ensure this, a vertical clearance of at least 75 mm (3") should be left free over the top of the cabinet. Do not install the refrigerator in a small pantry or in any other place with restricted ventilation.

Your refrigerator is for use on 200 to 240V 50 c/s a.c. electricity supplies and has a 3 wire mains lead which is intended for connection to a 3-pin plug and a properly earthed socket outlet.

**IMPORTANT:** The wires in the mains lead of this appliance are coloured in accordance with the following code:—

GREEN-AND-YELLOW : EARTH.      BLUE : NEUTRAL.      BROWN : LIVE.

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:—

The wire which is coloured GREEN-AND-YELLOW must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  $\perp$  or coloured green or green-and-yellow.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red.

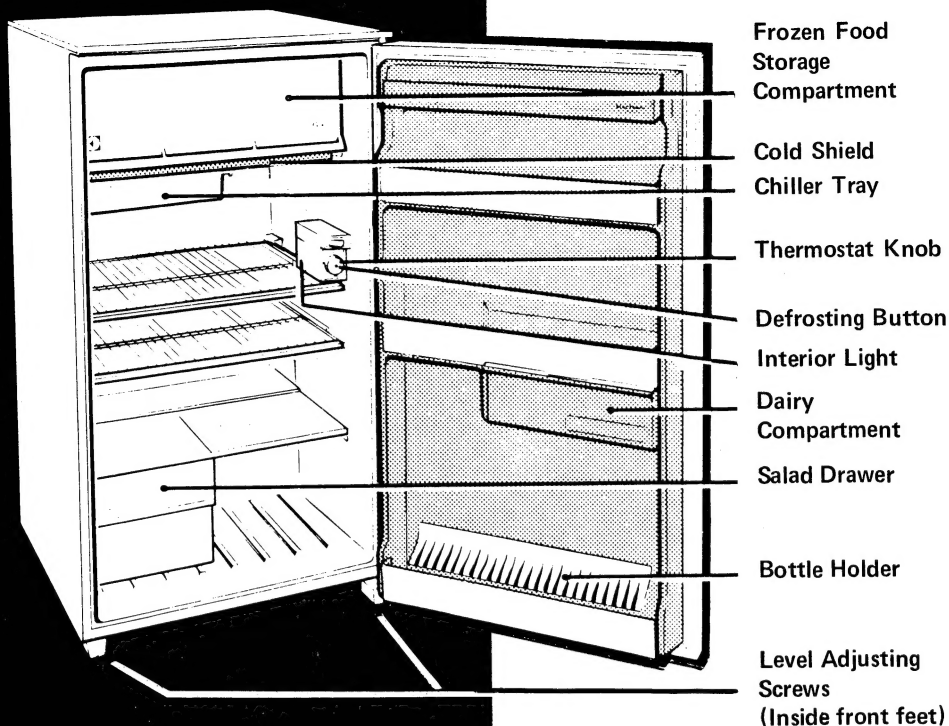
### WARNING — THIS APPLIANCE MUST BE EARTHED

If a 13 amp. (B.S. 1363) fused-plug is used, it should be fitted with a 13 amp. fuse. In other cases, the circuit to which the refrigerator is connected should be fitted with a 10 amp. fuse.

To start your refrigerator, connect the plug to the wall socket, switch on and turn the thermostat knob so that the indicator mark is opposite number 3 or 4.

## TEMPERATURE REGULATION

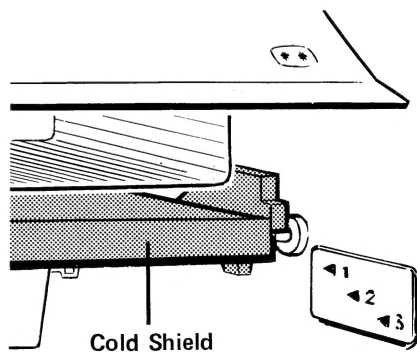
The temperature in your refrigerator will be influenced by such things as its location, room temperature, frequency and duration of door openings and the amount of ice made. These effects can be taken care of by changing the setting of the thermostat knob and/or



the position of the cold shield which is situated immediately underneath the frozen food storage compartment. The shield hangs on a special support at the rear, and the front can be placed in three alternative positions in order to control the amount of cold air circulating to the fresh food compartment.

Under normal conditions of use, locate the front of the cold shield in the top (number 1) position ensuring that the supports on both sides of the refrigerator lining are engaged. Then, in general, with the thermostat knob set so that number 3 or 4 is opposite the indicator mark, the temperature in the fresh food compartment will be suitable for storing ordinary foodstuffs, whilst most types of frozen food can be kept in the frozen food storage compartment for up to a month.

If more cooling is required, especially in hot weather, turn the thermostat knob to a higher number, and move the cold shield down to the middle (number 2) position. If required, the temperature in the fresh food compartment can be lowered still further by



placing the cold shield in its lowest position, (number 3).

If, especially during cold weather, the food in the main compartment becomes too cold, see that the cold shield is in the upper (number 1) position and turn the thermostat knob gradually to lower numbers until suitable temperatures are obtained. Remember, however, to return the knob and cold shield to their usual positions in warmer weather or when extra food is to be stored.

## FROZEN FOOD STORAGE COMPARTMENT

The frozen food storage compartment has a net volume of 22 litres (0.77 cubic feet) and has a two-star classification **(\*\*)** which means that, provided the thermostat is set as described earlier under "Temperature Regulation", it will maintain a temperature of  $-12^{\circ}\text{C}$  ( $10^{\circ}\text{F}$ ), or below. Under these conditions, most types of frozen food can be stored in the compartment for up to a month.

The length of storage time cannot be precisely stated as this varies very much with the nature of the packaged quick-frozen food stored — vegetables, fish, meat, fruit and dairy products. It is therefore important to take note of the food manufacturer's estimate of the permissible storage times for his products. This estimate, which should be marked on each frozen food package, takes into account inevitable variations during every day operation which may lead to loss of flavour, taste and colour.

If the frozen food is allowed to thaw, i.e. the packs become wet and limp, no attempt should be made to store or re-freeze — it should be consumed within 24 hours.

The frozen food storage compartment is for storing quick-frozen foods, ice-cream and making ice. It is not intended for the quick-freezing of foodstuffs.

## STORING FOOD IN THE REFRIGERATOR

To prevent drying out and the transfer of flavours from one food to another, foods should always be stored in covered dishes, plastic bags or wrapped in foil or waxed paper.

Avoid using large dishes and do not stack food or food containers too closely as this interferes with the circulation of cold air within the cabinet.

The door shelf arrangement gives handy storage for bottles, tins, packets, etc. and there is a dairy compartment for butter and cheese.

**NEVER PUT HOT FOOD INTO THE REFRIGERATOR.**

### Milk

Wipe the caps and bottles with a clean cloth before placing in the door shelves.



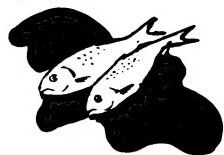
### Meat

Unwrap meat as soon as it comes from the butcher. Wipe with a clean cloth. Re-wrap it in clean paper or foil or put it in a covered dish, and place on a shelf in the cabinet. Small cuts such as chops or steak can be placed in the chiller tray.



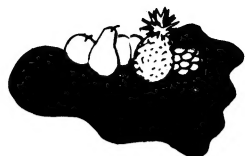
## Fish

Remove any paper wrapping, wipe and place the fish in the chiller tray or a container surrounded by small pieces of ice. It is not advisable to store fish longer than a day or two.



## Fruit

Generally speaking, fruit need only be put in the refrigerator to chill it before serving, or to check over-ripening. All fruit should be wrapped or put into a covered container to prevent its smell reaching other foods; this is particularly important when chilling melons and pineapples. Bananas should NOT be kept in the refrigerator as they will turn black.



Citrus fruits — oranges, grapefruit and lemons — should not be placed in direct contact with plastic surfaces.

## Salad Vegetables

Wash and thoroughly clean all green salad vegetables, such as lettuce, spinach, celery and cress. Cut off any unwanted parts such as tops of carrots and radishes, trimmings of lettuce and unusable celery tops. Wipe tomatoes and cucumber. Place in plastic bags and store in the salad drawer.



## Ice-Cream

Ice-cream must be stored only in the frozen food storage compartment where it will keep for two or three weeks providing it is hard when placed in the compartment, and the thermostat is set as for frozen foods.



## Canned Foods

Many canned foods, such as meats and fruits, become more palatable when chilled before serving. Also, the chilling of canned cooked meat ensures that the meat is firm for slicing.

Fruit juices and tomato juice are more enjoyable when cold, and some canned beers are improved by chilling.

It is not necessary to store canned foods and drinks in your refrigerator all the time—they need only be placed in the cabinet, or cabinet door shelves, two or three hours before consumption.



## Wines and Other Beverages

All WHITE wines—whether sparkling or not—should be served chilled, and the bottles should be placed in an upright position in the door shelves for about one hour before serving.

Lager and light beers should also be served chilled and both Cola drinks and soft drinks are greatly improved by being served cold.

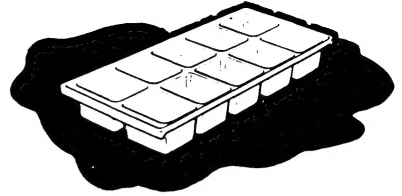
The bottle holder in the lower door shelf allows the safe storage of differing sizes of bottles.

Never put bottles or cans of carbonated (gassy) drinks in the frozen food storage compartment as they may burst if the gas is forced out by freezing.



## Ice-Making

Fill the ice-tray with water to within 5 mm ( $\frac{3}{16}$ "') from the top then place the tray directly on the bottom of the frozen food storage compartment. After ice had formed, the tray may be stored in the chiller tray in order to make room for more frozen food in the frozen food storage compartment.



To release the ice, hold the tray in both hands and give it a slight twist. Individual pieces of ice can then be extracted and empty spaces refilled with water.

**NEVER USE ANY INSTRUMENT TO PRISE AN ICE TRAY OR FROST FROM THE EVAPORATOR.**

## DEFROSTING

Frost will form gradually on the walls of the frozen food storage compartment and underneath it. The frost must not be allowed to choke the space between the underside of the frozen food storage compartment and the cold shield. *Regularly each week, drop the cold shield down to its lowest position and inspect the underside of the frozen food storage compartment. If you can see more than about 6 mm ( $\frac{1}{4}$ "') of frost build up, then the refrigerator should be defrosted.* Return the cold shield to its usual position. **TO DEFROST WHEN FROZEN FOODS ARE NOT BEING STORED.** The refrigerator has a semi-automatic defrosting device; to defrost simply push in the button in the centre of the thermostat knob. Remove the ice tray, empty the chiller tray and replace it. Keep the door closed.

The refrigerator will remain switched off until the frost has melted and will then re-start automatically. The time taken will depend on the accumulation of frost and the room temperature. When defrosting is complete, empty the chiller tray of water. **FROZEN FOODS AND DEFROSTING.** It is difficult to keep large quantities of frozen food during defrosting, so let your stocks run down beforehand.

When defrosting, remove the frozen foods, wrap them loosely, but completely in several layers of clean newspaper and place the package in the salad drawer. Turn the thermostat knob to OFF, or switch off at the plug. Empty the chiller tray and replace it.

Remove the ice tray and place a bowl of hot (not boiling) water in the frozen food storage compartment. If necessary, replenish the hot water until all the frost has melted. *Do not attempt to defrost more quickly by means of an electric fire or other form of heat as this may damage the plastic surfaces.*

When defrosting is complete, quickly wipe out and dry the frozen food storage compartment and replace the frozen foods. It must be noted that, if during defrosting the temperature of the frozen food is allowed to rise unduly, its storage life may be shortened.

Return the thermostat knob to the appropriate setting or switch on at the plug, empty the chiller tray and replace it. Do not attempt to make ice until the cabinet has cooled down again.

## CLEANING

Periodically, the inside of the refrigerator should be cleaned thoroughly.

Disconnect the refrigerator from the electricity supply, empty the cabinet and take

out the salad drawer, shelves, etc. The door shelves can be removed simply by lifting one end upwards.

Clean the inside of the cabinet and door, and the accessories, with a clean cloth wrung out in warm water to which a little non-scented washing-up liquid detergent has been added. Wipe over with a cloth rinsed in warm water only, and dry thoroughly.

Do not wash any plastic parts in water that is more than hand warm and do not expose them to dry heat.

Dust the outside of the cabinet regularly, and occasionally wipe it over with a clean, damp cloth, followed by a dry, clean, duster. A little mild wax polish, applied sparingly to the paintwork every few weeks, will help to maintain the gloss finish in good condition.

**NEVER USE STRONG CHEMICALS OR ABRASIVE CLEANING MATERIALS ON ANY PART OF THE REFRIGERATOR.**

## **HOLIDAYS**

Many fresh foods will not keep in a refrigerator for the length of a normal holiday and it is usually advisable to consume or dispose of any remaining before departure. Frozen foods may be left in the frozen food storage compartment (with the refrigerator operating) for use on return from holiday, providing their recommended storage times will not have been exceeded.

If the electricity supply is turned off at the main switch, remember that it will put your refrigerator out of use. If it is intended to do this, the refrigerator must first be emptied and cleaned, and the door left open, as described in the next item.

## **REFRIGERATOR OUT OF USE**

Whenever your refrigerator is to be out of use for a period, switch off and remove the plug from the supply socket. Empty the refrigerator, defrost the frozen food storage compartment then clean and thoroughly dry the interior and accessories as described under 'Cleaning'. Leave the door ajar otherwise the air inside may go stale giving rise to an unpleasant odour which could be difficult to remove at a later date.

## **INTERIOR LIGHT BULB**

To change the interior light bulb, first disconnect the refrigerator from the electricity supply then remove the light cover by gripping it lightly and depressing the back of the cover with the fingers whilst turning it towards you. Unscrew the bulb and screw in a new S.E.S. 10 or 15 watt bulb. Put back the cover making sure that the lugs in the cover engage the slots in the holder. Reconnect to the electricity supply and switch on.

Replacement of light bulbs is not a free-under-guarantee service.

---

# Guarantee

Electrolux products are carefully designed, manufactured, tested and inspected and in consequence we can undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free of any charge.

The guarantee is only conditional upon the appliance being correctly installed and used in accordance with the Company's instructions under normal domestic conditions in European temperate climates. It may however be invalidated by unauthorised repair or modification of the appliance.

The Company does not accept any additional liability for defects arising from normal wear and tear, neglect or accident, nor for any consequential damage. The interior light bulb, and glassware, are also excluded from the guarantee.

Customers are asked to assist the Company to carry out its undertaking under this guarantee by filling in the details on the enclosed registration card and returning it within 14 days. This will facilitate prompt service and provide valuable statistical information.

Unless the guarantee has been registered, other proof of the date of purchase will be required before free service is provided. Regional Offices from whom service can be obtained are listed below.

## IMPORTANT

The date of purchase should be entered in this panel.

/	/
---	---

## Electrolux Service Organisation

Should you require help

or service in connection with your Electrolux, please contact our Regional Office for your area.

### \* SOUTHERN REGION

Electrolux Ltd., Hippodrome House,  
Birchett Road, Aldershot, Hants. GU11 1LU  
(Aldershot 24505)

*Covering area of Southern, South Eastern,  
and South Western Electricity Boards.*

### \* EASTERN AND LONDON REGION

Electrolux Ltd., (Eastern & London Region),  
Luton, Beds. LU4 9QQ (Luton 53255)

*Covering area of Eastern and London  
Electricity Boards.*

- \* Additionally, London Postal District  
residents may telephone 01-686 4321  
to register service requests

### MIDLANDS & SOUTH WALES REGION

Electrolux Ltd., 3 Strensham Hill, Moseley,  
Birmingham B13 8AQ (021-449 4400)

*Covering area of Midlands, East Midlands,  
and South Wales Electricity Boards.*

### NORTHERN REGION

Electrolux Ltd., Record Mill,  
Empire Street, Great Harwood, Blackburn,  
Lancs. BB6 7SR (0254-886666)

*Covering area of Liverpool and North Wales,  
North Western, and Yorkshire and North  
Lincs. Electricity Boards.*

### SCOTLAND & NORTH EASTERN REGION

Electrolux Ltd., 5 Wellington Street,  
Glasgow G2 6JB (041-221 0274)

*Covering area of North Eastern and  
Scottish Electricity Boards.*

### NORTHERN IRELAND

Electrolux Ltd., 27 Franklin Street,  
Belfast BT2 8DU  
(Belfast 27512)

### EIRE

Electrolux Ltd., Santry Avenue,  
Santry, Dublin 9.  
(Dublin 373721)

REFRIGERATOR MODEL RF78 — MADE IN ENGLAND



# Electrolux

ELECTROLUX WORKS, LUTON,  
BEDS., ENGLAND, LU4 9QQ